

THE HOMESTEAD

Our menu is inspired by the abundant natural environment surrounding us. We take pride in sourcing the finest ingredients, including fresh seafood caught directly from the nearby coast and locally sourced herbs and vegetables from Currumbin Valley.

The dining experience at The Homestead is dedicated to the concept of locally sourced ingredients, emphasizing our commitment to our heritage and the local community. This approach allows us to create dishes that truly showcase the flavours and essence of the region, while also satisfying the palates of our international clientele.

Our skilled culinary team meticulously handpick the highest quality ingredients from trusted local suppliers. Furthermore, all our meals are prepared on-site, ensuring their exceptional freshness and closeness to nature.

Our menu offers a variety of options tailored to cater to different tastes, however our culinary team can also work with you to create a bespoke menu tailored to your event.

Wattle Seed Damper – \$14

- Whipped butter
- Fig, caramelized onion Paste
- Bush tomato relish

Patio Plater - \$48

(to share between two people)

- Wattle seed Damper and whipped butter
- Local cured meats
- Artisan aged cheddar and soft cheese
- Grilled seasonal local vegetables.
- Cornichons
- Marinated Mount Zero olives
- Bush tomato relish
- Lavosh crackers, grissini

Classic Caesar Salad – (GF, V) \$24

Fresh local Romaine lettuce, prosciutto crisp, garlic croutons, our signature house made Caesar dressing topped with shaved parmesan and a free range poached egg.

- Grilled chicken breast \$8
- Local grilled prawns \$12
- Grilled Halloumi \$7

Currumbin Valley Harvest Bowl – (GF, V, VA) \$26

Caramelised pumpkin, heirloom tomatoes, baby carrots, beetroot, macadamia pepita crunch, Currumbin valley baby leaves, whipped goat cheese, finger lime vinaigrette

- Grilled chicken breast \$8
- Local grilled prawns \$12
- Grilled Halloumi \$7

Heirloom Tomatoes and Burrata – (GF, V) \$26

Local vine ripened tomatoes paired with Byron Bay Burrata, Mount Zero first press olive oil, native seeds and micro herbs, beetroot and balsamic reduction served with toasted ciabatta.

Lemon Myrtle Garlic Prawns – (GFA) \$30

Prawns lightly dusted in native mountain pepper, sea salt, lemon myrtle infused cream, charred ciabatta, confit garlic, shaved fennel, charred lemon

Pan Fried Saltbush Chicken (GF) - \$32

Pan Fried Chicken marinated with Saltbush, crushed kipfler potato, native macadamia dukkah, cauliflower & leek cream, garlic green beans

Coral Coast Barramundi

Crisp skin Coral Coast barramundi, bush tomato relish, sheep's milk yoghurt, fried curry leaves with, honey roast baby carrots (GF) \$35

OR

Burleigh Big Head beer battered Coral Coast barramundi, chips, native herb salt sauce remoulade and grilled lemon - \$30.

Darling Downs 200g Sirloin – (GF) \$38

Black Angus sirloin, duck fat kipfler potatoes with native herb salt, broccolini and whipped butter, served with jus and house made grain mustard.

Outback Steak Sandwich – \$27

Darling Downs Black Angus sirloin, crisp lettuce, vine ripened tomatoes, beets, bread and butter pickles, smoked barbeque sauce, served on soft ciabatta with chips.

SIDES

Chips, native herb salt and remoulade – (GF, V, DF) \$12

Duck fat kipfler potatoes, native herb salt and smoked sour cream – (GF, V, DF) \$14

Green Beans, broccolini, garlic, whipped butter – (GF, V) \$12

Currumbin Valley Baby leaves, Fingerlime vinaigrette \$13

KIDS MEAL - \$15

(12 years and under)

Chicka Dee Tenders

Panko crumbed chicken tenderloins, fries and tommy sauce

Fish n Chips

Crumbed flathead, served with fries and tommy sauce

Steak n Chips

Charred Sirloin, served with fries and tommy sauce

Sweets –

Mini Sweet Selection \$16

Lemon myrtle crème brulee tart, rainbow lamington, mini chocolate churros

Cake of the Day, berry compote, \$8.5

*GF Gluten Free, GFA Gluten Free Available, DF Dairy Free,
V Vegetarian, VA Vegetarian Available*